

PANICAUT

CÔTES-DU-RHÔNE 2022



Panicaut means 'sea holly' in French and is named for a plant that thrives in extremely tough conditions and grows in gravel-like soils with a lot of sun exposure, very similar to the terroir of the Southern Rhône. They are grown amidst the wines to add biodiversity and aesthetic.

Since 1926, our winegrowers have been the soul of our wine. The winery is located in Sérignan-du-Comtat, a small medieval village in Vaucluse. In the cradle of the Southern Rhône, nourished by the sun and the wind, our terroir is made up of vines growing on soils of limestone origin covered with alluvium.

Warm Mediterranean climate with long hot and dry Summers. The Mistral, often violent but which ensures that the vineyards are never damp or humid, conditions which preserve the vines from the usual fungal diseases, dramatically reducing the need to treat.

Reasoned agriculture, without the use of systemic agents. The dry and very windy climate allows the most natural cultivation possible and the minimum of intervention. The very good sanitary state of the vine is naturally favored by the climate. To a greater extent, our thinking is going towards an even more active protection of the whole environment and the ecosystem where we work our vines (Water, Carbon, Wildlife, Human and Social contexts).

After manual harvesting, the destemmed grapes are vatted for a 18-20-days maceration at a controlled temperature in cement and stainless steel tanks. Then follows a 10-14 months of ageing in cement tanks. Human interventions are kept to a minimum. Each variety is vinified apart, with the final blend only confirmed after vinification.



Vineyard & Winemaking Details

APPELLATION	Côtes-du-Rhône AOP
VINEYARD	From the villages of Sérignan du Comtat and Camaret sur Aigues. 77 ha
VARIETALS	65% Grenache Blanc, 25% Marsanne, 10% Viognier
ALCOHOL	13%
VINE AGE	Average 24 months
HARVEST DATES	August 23, 2022
BARREL AGING	Stainless steel only
ELEVATION	80-220m